



Week 1

Meal Pattern	Monday	Tuesday	Wednesday	Thursday	Friday
<u>Breakfast</u> Juice or Fruit or Vegetable Grains/Breads Milk	Pears Whole wheat toast with reduced fat cheddar cheese, melted Milk	Applesauce Cut Biscuit (Master Mix A-09B) Milk	Warm grapefruit wedges with brown sugar Cooked oatmeal Milk	Fresh orange sections Cinnamon roll Milk	Diced peaches Pancakes Milk
<u>Lunch or Supper</u> Meat or Meat Alternate Vegetable/Fruit (2 servings of vegetable or fruit or both) Grains/Breads Milk	Oven-Baked Parmesan Chicken (D-05) Steamed broccoli Fresh apple slices Whole Wheat roll Milk	Bean Burrito (D-21A) – provides m/ma, bread and 1 f/v) Diced peaches Milk	Sweet and sour chicken (D-06) Boiled carrots Fresh orange sections Cooked rice Milk	Macaroni and cheese (D-20) Peas and carrots Tropic fruit salad Milk	Pizza in a pocket (F-04) – 1 serving provides ¾ oz m/ma, bread and 1/8 cup f/v) Green salad Apricot halves Lowfat yogurt Milk
<u>Snack</u> Select two of the following: Meat or meat alt. Vegetable or Fruit or Juice Grains/Breads Milk	Low-fat yogurt Graham cracker Water	Toasted mini bagel with reduced fat cheddar cheese Water	Fresh carrot sticks with low fat ranch dressing Whole wheat crackers Water	Reduced fat cheddar cheese Whole wheat crackers Water	Fresh apple slices Milk

Recipes come from USDA Recipes for Child Care. Available online at www.nfsmi.org

Milk served must be 1% or skim for children age 2 and older; whole milk is recommended for children age 1

Week 2

Meal Pattern	Monday	Tuesday	Wednesday	Thursday	Friday
<u>Breakfast</u> Juice or Fruit or Vegetable Grains/Breads Milk	Fresh banana slices Unsweetened cereal Milk	Pineapple Baked scrambled eggs (D-15) Whole wheat toast Milk	Fresh strawberries Vanilla yogurt Cooked oatmeal Milk	Mixed fruit Cut Biscuit (Master Mix A-09B) Ham slice Milk	Peach slices Oven baked three grain pancakes (A-06B) Milk
<u>Lunch or Supper</u> Meat or Meat Alternate Vegetable/Fruit (2 servings of vegetable or fruit or both) Grains/Breads Milk	Broccoli Quiche (D-08) – 1 slice provides 1.5 oz m/ma, ¼ cup vegetable, 2 slices bread Apple slices Milk	Turkey breast sandwich on whole wheat bread Broccoli cheese soup (H-05) Apple sauce Milk	Oven bake chicken (D-29) – 1 serving provides 2 oz m/ma, ½ slice bread) Whole kernel corn Pear halves Milk	Sliced turkey Bean Soup (H-08) – ½ cup provides 1 oz m/ma, 1/8 cup vegetable) Cooked carrots Kiwi Corn bread Milk	Hamburger patty Lettuce and tomato salad Pineapple Whole wheat bun Milk
<u>Snack</u> Select two of the following: Meat or meat alt. Vegetable or Fruit or Juice Grains/Breads, Milk	Peach muffin squares (A-16) Milk Water	Toasted English muffin with 1 T peanut butter Milk Water	Lightly steamed broccoli and lightly steamed carrots with 1 T low fat ranch dressing Milk Water	Low fat yogurt sprinkled with 1T granola Sliced fresh strawberries Water	Whole wheat crackers Milk Water

Recipes come from USDA Recipes for Child Care. Available online at www.nfsmi.org

Milk served must be 1% or skim for children age 2 and older; whole milk is recommended for children age 1



MENUS FOR CHILD CARE



Banana Bread Squares

Grains/Breads

Grains/Breads

A-13

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	14 oz	3 ¼ cups	1 lb 12 oz	1 qt 2 ½ cups	1. Combine flour, sugar, dry milk, baking powder, baking soda, and salt in a mixing bowl. Mix for 1 minute on low speed. Reserve for step 3.
Sugar	8 ½ oz	1 ¼ cups	1 lb 1 oz	2 ½ cups	
Instant nonfat dry milk		2 Tbsp		¼ cup	2. In a separate mixing bowl, combine eggs and water. Blend for 30 seconds on low speed.
Baking powder		1 Tbsp		2 Tbsp	
Baking soda		½ tsp		1 tsp	3. Add shortening and egg mixture to dry ingredients. Blend for 30 seconds on low speed. Scrape down sides of bowl.
Salt		½ tsp		1 tsp	
Frozen whole eggs, thawed OR Fresh large eggs	4 oz	½ cup OR 3 each	8 oz	1 cup OR 5 each	4. Beat for 1 minute on medium speed.
Water		½ cup 2 Tbsp		1 ¼ cups	
Shortening	3 ¼ oz	½ cup	6 ½ oz	1 cup	5. Add bananas and nuts (optional). Blend for 30 seconds on low speed. Beat for 1 minute on medium speed. DO NOT OVERMIX. Batter will be lumpy.
*Fresh bananas, peeled, mashed	13 oz	1 ½ cups 2 Tbsp	1 lb 10 oz	3 ¼ cups	
Walnuts, chopped (optional)	3 ¼ oz	¾ cup	6 ½ oz	1 ½ cups	6. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, pour 3 lb 3 oz (1 qt 1 cup) batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					7. Bake until browned: Conventional oven: 350° F for 35-45 minutes Convection oven: 300° F for 25-35 minutes
					8. Cool. Cut 5 x 5 (25 pieces). Portion is 1 piece.

Grains/Breads

Grains/Breads

A-13

Comments:
*See Marketing Guide

Marketing Guide for Selected Items

Food as Purchased for	25 Servings	50 Servings
Bananas	1 lb 5 oz	2 lb 10 oz

SERVING:

1 piece provides the equivalent of 1 slice of bread.

YIELD:

25 Servings: 3 lb 3 oz (batter)

50 Servings: 6 lb 6 oz (batter)

VOLUME:

25 Servings: 1 quart 1 cup (batter)
1 pan

50 Servings: 2 quarts 2 cups (batter)
2 pans

Tested 2004

For Loaf Pans:

Pour 1 lb 9 ½ oz (2 ½ cups) batter into each loaf pan (4" x 10" x 4") which has been lightly coated with pan release spray. For 24 servings, use 2 loaf pans. For 48 servings, use 4 loaf pans.

Bake until lightly browned:

Conventional oven: 350° F for 40-50 minutes

Convection oven: 300° F for 30-40 minutes

Remove from pans. Cool completely. Cut each loaf into 12 slices, approximately ¾" thick.